

Columbian-Willamette Enological Society

Presents

Jacob Williams Winery

January 12, 2011

EB Hamilton Hall (Red Cross Bldg)

On The

Fort Vancouver National Historic Reserve

It is hard to believe, but the next time we meet it will be 2011!! Hope everyone has a great holiday season and be sure to mark your calendar for January 12th. At that time we will be getting together to be introduced to Jacob Williams wines. They use some of the best vineyards in the Columbia Valley AVA to produce something under 2000 cases of ultra premium wine annually. Brad Gearhart owns and operates the winery, with the help of award-winning wine consultant John Haw. The winery was named for Brad's two sons and has a tasting room in Lyle, WA.

We will taste the following wines:

- ◆ **2009 Pinot Gris** – Crisp and refreshing, with notes of Apricot and Citrus. A well balance summertime favorite.
- ◆ **NV Sadie Red** – This is a special blend of 6 Gorge area vineyards. Great body, diverse flavors and superb taste are achieved using Cabernet Sauvignon, Merlot, Syrah and Cabernet Franc.
- ◆ **2008 Merlot** – This 100% Merlot has been superbly crafted and is one of our signature wines. Exceptional taste, balance and structure with notes of berries, dark cherries, smoky cedar and cocoa.
- ◆ **2009 Cabernet Franc** – No information on this one. It will be a surprise!
- ◆ **2008 Cabernet** – Big, classy and bold. Beautiful layers of black cherry, cocoa, spice & smoky oak on the long finish. This well balance treasure is drinkable now, or lay it down for a few years.
- ◆ **2009 Zinfandel** – This Zin is ultra smooth and has it all. Great fruit, spice, structure and finish. Aged in new French oak. Only 350 cases produced.

Chefs JD Thomas and Michael Amore will be matching these fantastic wines with some intriguing food bites specifically paired to match their best qualities.

Join us for the Welcome Wine at 7:15 PM and the Program to begin at 7:30 PM. Bring two (2) wine glasses for comparative tasting.

We have been getting larger groups recently so make your reservations early as seating is expected to fill up quickly.

Since I'm sure you'll enjoy the tasting, do your friends a favor and invite them to come with you. You'll both get free raffle tickets.

Make your reservation by replying to this e-mail, or by calling Ray and Patricia Maddix at: (360)944-2051.

Let us know how many reservations you want to make and their names. Please let us know by Saturday January 8th 2011. Cost is \$30 for members and \$35 for guests if made before January 8th (\$33 and \$38 after Jan. 8th and at the door.)

Just a reminder, dues are now due for all members as of September (if you have not already paid, you can pay at the door). The cost is \$18/year for the best education you can get on wines.

Directions to E.B. Hamilton Hall

From E. Mill Plain go south on Fort Vancouver Way to the traffic circle. At the traffic circle go half way around (180 degrees) and continue south on Fort Vancouver Way. Go to the second right turn, McClellan Rd, and turn right. Follow McClellan for about 1 ½ blocks. Turn to the left at Barnes. E. B. Hamilton Hall is on the left at the end of the street.